

Enchiladas Verde with *Arriba!*[®] Green Salsa

- 1 JAR *ARRIBA!* SALSA: MILD, MEDIUM OR HOT GREEN
- 1/4 BAR OF CREAM CHEESE
- 1 CHICKEN BREAST COOKED AND SHREDDED
- 1/4 CUP OF CHICKEN STOCK SALT AND PEPPER TO TASTE
- GRATED MOZZARELLA CHEESE TORTILLAS
- CHOPPED CILANTRO AND ONION

Heat the shredded chicken; season with salt, pepper, cumin and paprika to taste. Add cream cheese, cook until combined with chicken. Add 1/4 cup of chicken stock, cook for 5 minutes. Remove from heat/set aside. Heat tortillas then coat with *Arriba!* Green Salsa. Fill with the chicken, roll and place in a baking dish and cover with the remaining salsa and cheese. Bake at 400° until cheese is melted. Top with cilantro and onion if desired.